

ALEX MORANDA

CLUSTER JAPANESE CHEF



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Seychelles



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SKILLS

- Innovative presentation
- Sushi station hygiene
- Excellent communication
- Team oriented

EDUCATION

Tokio Sushi Academy / TSA.

4 Chome-7-5 Tsukiji tokio 104-005



EXECUTIVE SUMMARY

Specialty Japanese cuisine with extensive experience in fast-paced, high-volume hotel and restaurant operations delivering authentic Sushi and traditional Japanese cuisine. I excel in delivering superior quality food within stringent timelines, I am a perfectionist with strong work ethics. I am willing to relocate.

Cluster japanese chef de Cuisine / April 2021 - Present

Hilton Labriz / silhouette island & Mango House LXR Hilton Mango House

Seychelles.

- preopening
- Food cost
- Team Training
- Menu Development

Head Japanese chef Hotel Sortis | kappo style restaurant Yabani,

(Exclusive restaurant only 10 seats.) Marriot Hotel | Panama City.

Head Chef Hotel Tortue, Hamburg, Germany, July 2017 to April 2019

Hotel preopening team, Menu creation, food cost, purchasing and procurement, health & safety and food hygiene, mise-en-place and all activities related to head chef position in a 5* Hotel.

Head Chef - Robatayaki Restaurant, Madrid, Spain – July 2016 to Jun 2017

Kobe Beef and Wagyu speciality restaurant.

Private Chef – Saint Tropez, France – May 2013 to June 2016

Private chef for the Levy family in Aix-en-Provence and St. Tropez. Duties included a preparing and providing lunch and dinner with a heavy emphasis on Japanese cuisine at their main residence, secondary home and boat catering.

Head chef – Takah Sushi, Aspen, November 2010 to April 2013

Aspen Colorado's top sushi restaurant. Implemented existing menu and introduced weekly creations. Interacting with a global clientele.

Executive Head Chef – 99 Sushi, Madrid, Spain – September 2005 to Jul 2010

Created hot and cold menu for one of the top Japanese restaurants in Madrid. Team training, health and safety procedures and overseeing entire operation.

Sushi Chef – Kabuki 2 Michelin Star Restaurant – April 2000 to April 2005**

Mise-en-place, prepping and processing customer orders.

Liaising with suppliers for the ordering and receiving merchandise for the restaurant and maintaining highest levels of food hygiene standards.

**Assistant Sushi Chef – Ginza Restaurant
– March 1999 to February 2000**

Trained and worked under chef Hiroo Miki.

**Chef de partie Nobu 1* Michel Star
Restaurant – Apr '97 to Jan '99**

Michelin Star team 1998 ★

R E F E R E N C E S

Chef Hiroki Takemura, Executive chef
Nobu Restaurant

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